



CHD-P55SA-513

Product specification according to the legislation of EU

OUTLET WHOLEFOOD COMPANY LIMITED
T/A NUTS IN BULK
UNIT B2 CANAL BANK, 12 HUME AVENUE,
PARK WEST INDUSTRIAL PARK
D12PY02 DUBLIN
IRELAND

Product Specification

Legal denomination : Chocolate
Article : CHD-P55SA-513
Commodity code for EU : 1806.2010
Country claim : British Made

Typical composition

cocoa mass 49.0%; sugar 40.5%; cocoa butter 10.0%; emulsifier: lecithin <1%; natural vanilla flavouring <1%

Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.

Made with West-African beans

Possible allergen cross contact during processing

May contain : Milk

This product is made on shared lines that process products containing allergen ingredients and therefore may contain these allergens. The levels of cross contact allergens can vary. We strongly recommend our customers pass this allergen information forward and include it on their own product labels, particularly products sold to consumers. We also advise our customers to take into account any local allergen content and labeling standards.

Delivery form

	EAN	Net weight
BOX	5410522712124	10.000 KG
Shape		Buttons
Amount per box/bag/each		10KG/BOX
Amount per pallet		80BOX/PAL
Order quantity 10 KG (or multiply of this)		

Packaging information

Packaging unit	Packaging material	Identification code
BOX	Bag	02-PE-HD
	Box	20-PAP

Product characteristics

DIAMETER 22.0 - 30.0 mm



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Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	36.6 %	+/- 1.5	IOCCC14(1972)

Physical limits

			Ref.Method
LINEAR VISCOSITY	1,000 - 2,000 mPa.s		IOCCC46(2000)
CASSON YIELD VALUE	5.00 - 10.00 Pa		IOCCC46(2000) & 10(1973)
Particle size : 4-8 % of the dry fatfree substance is > 30 microns.			IOCCC116(1990)

Microbiological limits

			Ref.Method
TOTAL PLATE COUNT (CC)	max 5,000/g		ISO4833
YEASTS	max 50/g		ISO7954
MOULDS	max 50/g		ISO7954
ENTEROBACTERIACEAE	max 10/g		ISO21528-2
COLIFORMS	max 10/g		ISO4832
E.COLI	not detected/g		ISO16649-2
SALMONELLAE	not detected/25g		ISO6579-1

NutsinBulk works with the latest version of the ISO standard of the reference methods as can be found on the International Standard Organization website <http://www.iso.org>

Alternative methods are also used place of the reference ISO standard after validation through the ISO 16140 scheme by an international recognized reference body (AOAC, Microval, AFNOR e.g.) and complimentary internal validation study on cocoa and chocolate matrices.

Shelf life

24 Month (s) after production date

Nutritional data for 100g (by calculation based on literature data)

ENERGY VALUE	547 kcal	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE RI	27.4 %	VITAMIN C RI	0.0 %
ENERGY VALUE	2,290 kJ	VITAMIN D CALCIFEROL	1.626 µg
TOTAL FAT	36.6 g	VITAMIN D RI	32.5 %
TOTAL FAT RI	52.3 %	VITAMIN D (IU)	65
SATURATED FATTY ACID	21.9 g	VITAMIN E ALPHA-TOCOPHEROL	2.929 mg
SATURATED FATTY ACID RI	109.6 %	VITAMIN E RI	24.4 %
MONO UNSATURATED FATTY ACID	11.8 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1.2 g	FOLATE	12.681 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	FOLATE RI	6.3 %
CHOLESTEROL	0.0 mg	PHOSPHORUS	182.3 mg
AVAILABLE CARBOHYDRATES	43.7 g	PHOSPHORUS RI	26.0 %
AVAILABLE CARBOHYDRATES RI	16.8 %	IRON	13.46 mg
SUGARS (MONO+DISACCHARIDES)	40.7 g	IRON RI	96.2 %
SUGARS (MONO+DISACCHARIDES) RI	45.2 %	MAGNESIUM	115.1 mg
POLYOLS	0.0 g	MAGNESIUM RI	30.7 %
STARCH	2.5 g	ZINC	1.60 mg



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DIETARY FIBRE	9.1 g	ZINC RI	16.0 %
TOTAL PROTEIN	5.7 g	IODINE	0.00 µg
PROTEIN RI	11.5 %	IODINE RI	0.0 %
MILK PROTEIN	0.0 g	CALCIUM	31.9 mg
SALT	0.01 g	CALCIUM RI	4.0 %
SALT RI	0.2 %	CHLORIDE	9.48 mg
SODIUM	4.9 mg	CHLORIDE RI	1.2 %
ORGANIC ACIDS	0.77 g	POTASSIUM	535.6 mg
TOTAL ALKALOIDS	0.58 g	POTASSIUM RI	26.8 %
POLY HYDROXYPHENOLS	1.45 g	MANGANESE	0.00 mg
ALCOHOL	0.00 g	MANGANESE RI	0.2 %
VITAMIN A RETINOL	14.647 µg	FLUORIDE	0.10 mg
VITAMIN A (IU)	49	FLUORIDE RI	2.8 %
VITAMIN B1 THIAMIN	0.098 mg	SELENIUM	3.78 µg
VITAMIN B1 RI	8.9 %	SELENIUM RI	6.9 %
VITAMIN B2 RIBOFLAVIN	0.098 mg	CHROMIUM	49.31 µg
VITAMIN B2 RI	7.0 %	CHROMIUM RI	123.3 %
VITAMIN B3/PP NIACIN/NICOTIN	0.728 mg	MOLYBDENUM	59.99 µg
VITAMIN B3 RI	4.6 %	MOLYBDENUM RI	120.0 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	1.34 g
VITAMIN B12 RI	0.0 %		

RI = Reference Intake

Allergens: presence as ingredient or through cross contact on production line

Allergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply.
When purchased in quantities that need re-packaging, our allergen policieis will apply.

Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	YES	YES	YES	YES	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	NO
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO



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Other substances of interest

BEEF	0	CHESTNUT (CASTANEA VARIETIES)*	0
PORK	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0
CHICKEN	0	PILI NUT*	0
FRUCTOSE	1	SHEANUT*	0
MAIZE	0	HEARTNUT*	0
VANILLIN	1	CHINQUAPIN*	0
ALCOHOL	0	LYCHEE NUT*	0
ASPARTAME	0	BEECH NUT*	0
BUCKWHEAT	0	BUTTERNUT*	0
GLUTEN>20 PPM	0	COCONUT*	0
BARLEY BASED GLUCOSE SYRUP	0	HICKORY NUT*	0
WHEAT B. GLUC. SYRUP INC. DEX.	0	LACTITOL	0
FULLY REFINED SOYBEAN OIL/FAT	0		

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Dietary suitability information

SUITABLE FOR VEGETARIANS	1	SUITABLE FOR VEGANS	1
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Legend : 1 = suitable 0 = not suitable

"Suitable for vegans" is based on ingredients list and does not take into account possible cross contact during production.

Legal data (calculated according to EU Directive 2000/36/EC)

Dry cocoa solids	58.4 %	+/-1,5
Dry fatfree cocoa solids	21.8 %	+/- 1

Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.

Storage Temperature : 12 - 20 °C

Kosher certification

Kosher : None